IL Sogno

PRIMI

Arancini $20
Mushroom arancini with paprika Aioli

Polpette $20
Chicken and Sage meatballs in sugo

Calamari $28
Calamari with house made mayonnaise and mixed salad

Pesche Crudo $27
Cured Salmon, pickled fennel, dill, onion, crispy capers

Capesante $28.9
Seared scallops with Zucchini and pistachio puree, cucumber and corn salsa

PASTA E RISO
(Gluten free pasta available $3)

Risotto $28/38
Prawn risotto, leek,pea, bisque and mascarpone

Lasagna $29/36
Pasta with layers of Veal & pork ragu, béchamel, and Parmigiano

Pappardelle $32/42
Lamb ragu with red capsicum and rosemary

Gnocchi $(V)32/42
Pumpkin and turmeric gnocchi in pesto and cream sauce.

Ravioli $(V)26/35
Potato and truffle filled raviolis with Cauliflowerets, sage in a parmesan sauce

SECONDI

Saltimbocca di Pollo $38.5
Chicken wrapped with sage and prosciutto, kipfler potatoes, mustard tarragon sauce

Manzo (gf) $53
Aged Beef Rib eye, celeriac puree, ribbons of zucchini, mustard jus.

Pesce MP
Fish of the day- Specials board

Anatra $ 44
Roasted Duck breast, Fig, hazelnut, kale, orange jus

Agnello (gf) $46
Slow cooked Lamb shoulder, Potato, pea, Dutch Carrots

CONTORNI

Salad $10
Baby Coz salad, walnut, tomato, onion, picked carrots, parmesan dressing.

Verdura $11
Green beans, broccolini with pesto and almond

Patatine fritte $11
Chips, rosemary, garlic

v = vegetarian, gf = gluten free. Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.

BYO Corkage $5

Il Sogno

Desserts

Affogato $10
Shot of espresso with vanilla ice-cream

Panna cotta $18
Caramel panna cotta, Blueberries, white chocolate crumble, ice-cream

Tiramisu $17
Mascarpone and savoiardi trifle, coffee and liqueur

Tart$ 18
Ricotta choc chip tart, with orange, honey syrup and chocolate ice-cream